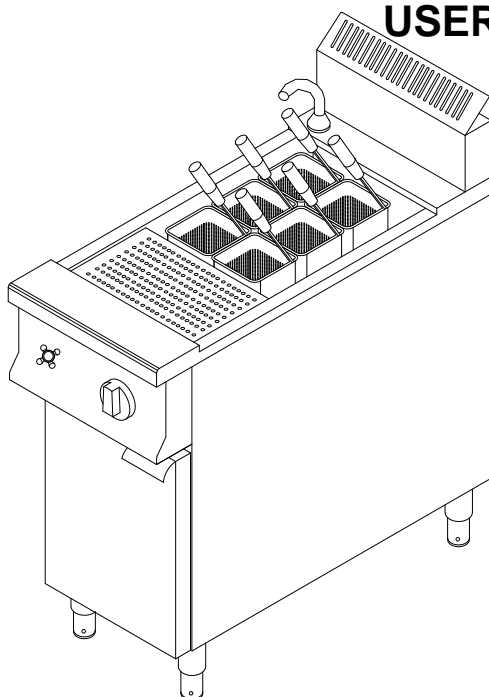




PASTA COOKER Model : AX-SPG & AX-DPG

USER AND TECHNICAL MANUAL



GAS TYPE/PRESSURE

Natural gas

Propane gas

PRODUCTION YEAR:

SERIAL NR:

MVP GROUP CORPORATION 5659 ROYALMOUNT MONTREAL, QC. CANADA H4P 2P9

Tel: (514)737-9701 Fax: (514)342-3854

www.mvpgroupcorp.com

www.axis-equipment.com

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INTRODUCTION

Dear User,

Thank you for purchasing our appliance and for your reliance upon our company. Our appliances are used in professional kitchens in 90 countries. Important: Please read this user's manual in order to achieve the desired performance in line with your expectations and to use your appliance for many years. Please take the warnings mentioned above into consideration before calling for service.

Please read and ensure that that your operation person also reads this user's manual carefully before using the appliance. If the appliance is operated other way than written in this manual, it will not be covered by the warranty.

The manual contains information about installation, usage and maintenance of our product and should be read carefully. Please ensure that gas connection to the appliance is installed by qualified personnel according to the local regulations.

If you are confused or you don't have enough information please get in touch with our authorized service by phone.

Please keep in mind that, if the service technician is delayed at your site, related expenses and delay costs will be charged to you on hourly basis.



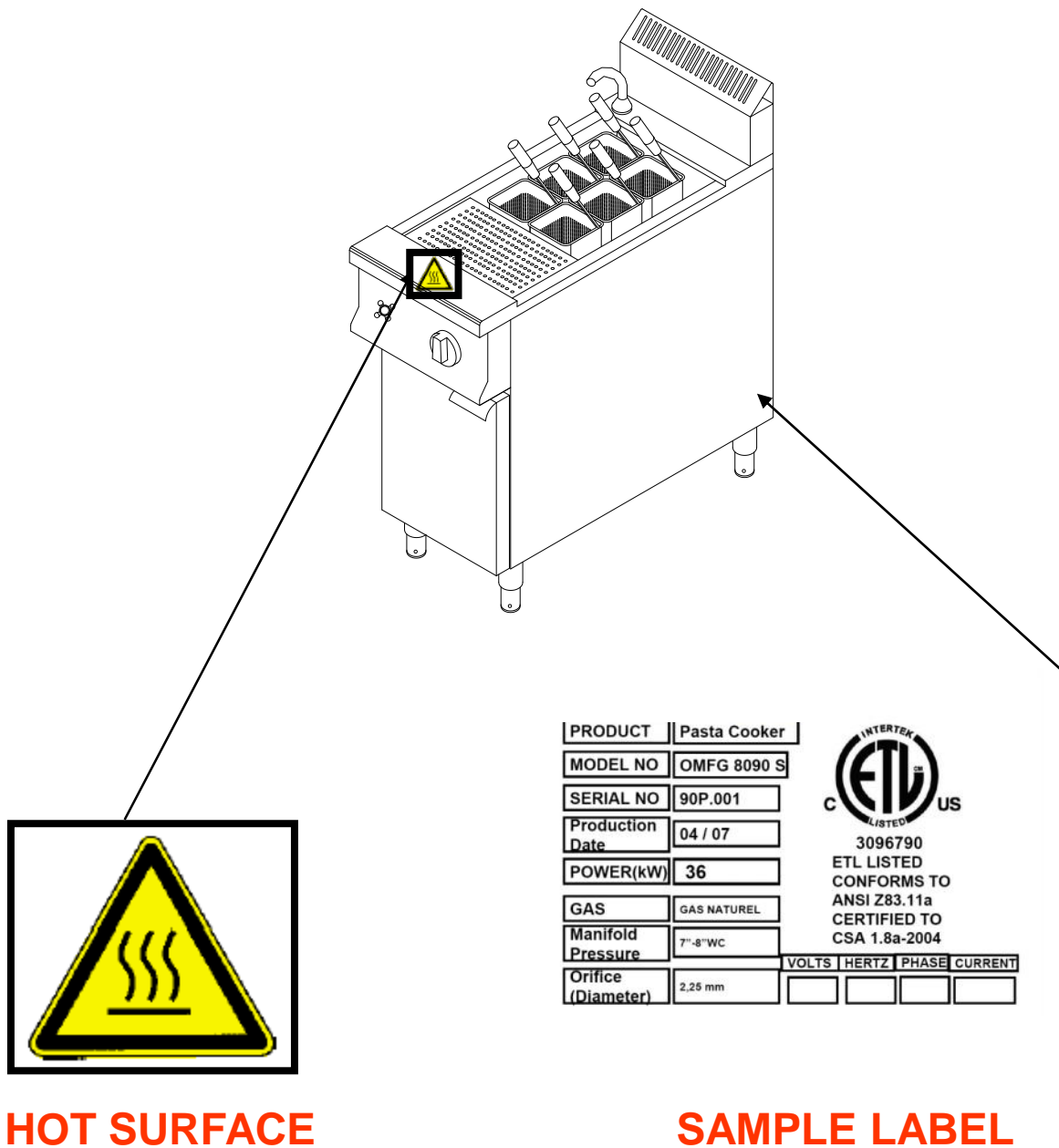
TECHNICAL SPECIFICATIONS

MODEL NAME	AX-SPG	AX-DPG
APPLIED STANDARD	ANSI Z83.11a-2004, CSA 1.8a-2004; Addenda A:2004, Issue 2002/07/01	ANSI Z83.11a-2004, CSA 1.8a-2004; Addenda A:2004, Issue 2002/07/01
Q _n (HEAT INPUT H _i) (Btu/h)	61416	122832
BURNERS	2	4
CONSUMPTION	Natural gas:1,615 m ³ /h Propane:1,482 kg/h	Natural gas:3,23 m ³ /h Propane:2,96 kg/h
GAS CONNECTION	1/2" ISO 7-1:1982	3/4" ISO 7-1:1982
GAS PRESSURE	Natural gas 7" WC Propane gas 11" WC	Natural gas 7" WC Propane gas 11" WC
BURNER NOZZLES DIAMETER	Natural gas: Ø 2,25 mm Propane gas: Ø 1,45 mm	Natural gas: Ø 2,25 mm Propane gas: Ø 1,45 mm
PILOT NOZZLE (only for oven)	Ø 0.35 mm	Ø 0,35 mm
PRIMARY AIR DISTANCE (X) (fixed by the manufacturer see fig.6)	Open	Open
TYPE OF FLUE	Not designed for compulsory connection to any extraction system	Not designed for compulsory connection to any extraction system
AIR REQUIREMENT FOR COMBUSTION+VENTILATION (at least 2 m ³ /kW in one hour)	min. 30 m ³ /h	min. 60 m ³ /h

The data plate is located behind of front panel and back side of appliance.

MAIN DIMENSIONS AND WARNING NOTICES

MODELS AX-SPG & AX-DPG




PRODUCT	Pasta Cooker				
MODEL NO	OMFG 8090 S				
SERIAL NO	90P.001	3096790 ETL LISTED CONFORMS TO ANSI Z83.11a CERTIFIED TO CSA 1.8a-2004			
Production Date	04 / 07				
POWER(kW)	36	VOLTS HERTZ PHASE CURRENT			
GAS	GAS NATUREL				
Manifold Pressure	7"-8"WC				
Orifice (Diameter)	2.25 mm				

Figure 1 : Main dimensions

SAMPLE DATA PLATE & WARNING NOTICES


PRODUCT	Pasta Cooker	 <p>3096790 ETL LISTED CONFORMS TO ANSI Z83.11a CERTIFIED TO CSA 1.8a-2004</p>			
MODEL NO	OMFG 8090 S				
SERIAL NO	90P.001				
Production Date	04 / 07				
POWER(kW)	36				
GAS	GAS NATUREL				
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Orifice (Diameter)	2,25 mm	VOLTS	HERTZ	PHASE	CURRENT

Figure 2: Sample data plate

These appliances shall be installed in conformity with the current regulations and used only in a well ventilated location. Consult the instruction before installing and using this appliance

TRANSPORTING AND MOVING

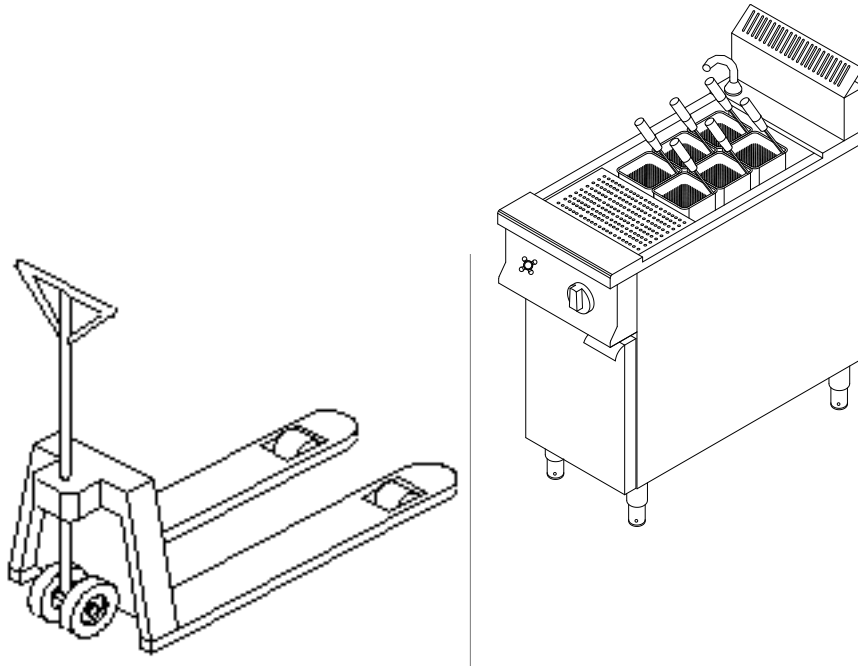


Figure 3: Transportation



CHANGING THE LOCATION;
Appliances installed by an authorized technician **CANNOT BE MOVED ELSEWHERE, CONNECTION HOSES CANNOT BE EXTENDED OR REPLACED** except by an authorized technician.

The appliances can be moved with supplementary vehicles like fork lift
Feet of the fork lift should be placed under the appliances.

During the transportation, the machine should be moved slowly and the appliances should be fixed on the palette or supported in order to prevent jolt.

Do not hit or drop the appliance when moving.

INSTALLATION OF THE APPLIANCE



If this appliance is located near any wall, separation, kitchen furniture, decorative coating etc. the distance in between should be at least 8 in. If those are coated with fireproof heat insulating material, the distance should be also at least 5 in. It is strongly recommended that local fire safety protection instructions are observed.



All of the items mentioned below in connection with the installation of the appliances should be carried out by an authorized technician.

All of the gas supply connections of the appliances should be comply with ISO 7-1:1982

INSTALLATION OF THE APPLIANCES

Remove the appliance from the packaging.

Remove all plastic adhesive film from parts before installing the appliance. Clean parts thoroughly to remove all adhesive residue.(Do not use abrasive substances)

GAS LEAKAGE CHECKING

Before putting into service, ensure that there are no gas leakages from the gas system of appliance. Brush soapy water over the unions and couplings; leaks are detected by the appearance of bubbles.

WARNING: Never use open flames to detect gas leakages.

GAS PRESSURE CHECKING

Measure gas pressure by means of a water type pressure gauge (e.g. a U-type pressure gauge with 0.1 mbar minimum resolution).

- Remove the pressure gauge test point screw “A” on the inlet gas pipe (fig.4)
- Connect the U-type pressure gauge.
- Read the gas pressure.
- Note: If the pressure value is not within the specified limits (see technical specifications), do not use the appliance under any circumstances. Inform the gas supplying company immediately.
- After pressure checking, remove the pressure gauge and tighten the screw with a correct seal.

INSTALLATION OF THE APPLIANCES

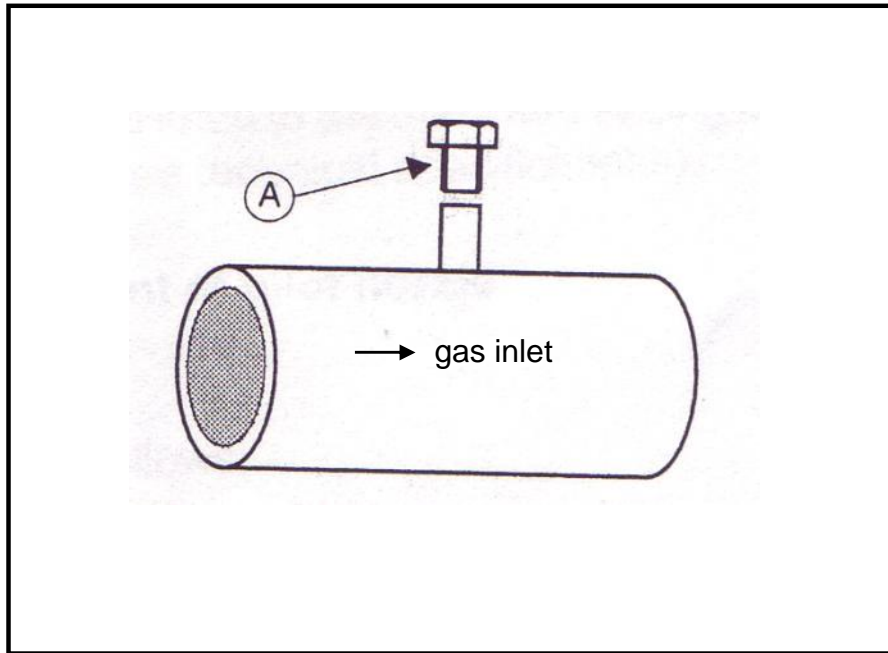


Figure 4: Gas pressure checking



Nominal power of the device cannot be changed upon customers request. Any modifications made on valves and injectors are very dangerous and, leaves the appliance out of warranty coverage.

Any use of non-original spare part will VOID the original warranty.

SETTING AIR ADJUSTER AND MINIMUM GAS RATE

There are adjustable primary air unit and minimum gas rate screws on every gas valve

THE ADJUSTABLE PART OF THE PRIMARY AIR UNIT , AND MINIMUM GAS ADJUSTER FIXED (B), PLEASE KEEP THIS SETTING DURING OPERATION.

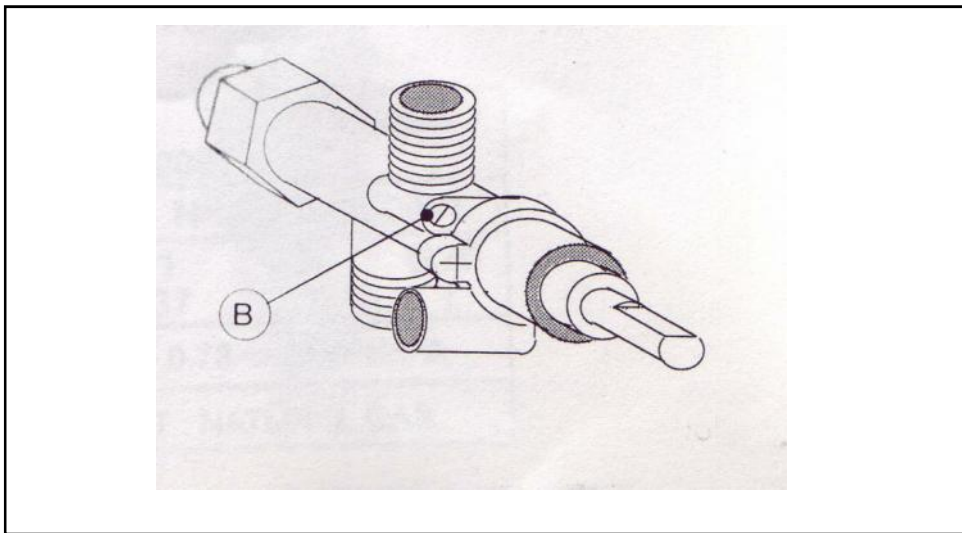


Figure 5: minimum gas flow adjuster screw (B) fixed on valve

POSSIBLE FAILURES AND WAYS OF ELIMINATING

NO	POSSIBLE FAILURES	METHOD OF ELIMINATION
1	Appliance valve is open, but no gas is running.	1. Check the main valve that may be closed. 2. Main valve or appliance valve can be damaged, call service.
2	Appliance valve is open, gas is running, but burner does not operate.	1. Check the pilot burner position. 2. In case of thermocouple failure, call service
3	Ignition is OK, valve is in pilot position, the flame goes out.	1. The flame control system does not work. Call service.
4	The temperature can not be controlled.	1. Call service.
5	Main valve is open, appliance valve is closed, smell of gas.	1. Must control all gas connections by checking for any leaks. 2. In case of any leakage, call service

OPERATION OF THE APPLIANCE

A. GENERAL

1. Pasta cooker is used to cook pasta, rice, vegetables, and very useful for rethermalization..
2. Clean the instrument exterior and the water container before use for the first time using a wet cloth.
3. Place the cooker under an exhaust with a filter connected to an air ventilation system.
4. Add water or replace it completely at certain intervals depending on the frequency of use.

NOTE : Please do not use other than for its intended purpose.

The instrument must be used by a person who knows the safety and technical conditions of use and who has read the manual.

B. USE OF THE INSTRUMENT

ATTENTION

1. Put water of the amount specified in the table for technical specifications based on the capacity.



- * the level of water must not be below the specified level.
Water level below that does not provide optimum cooking.
- * The level of water must not be above the maximum level specified.
There is a risk of over boiling of water at levels above that.
- * **NEVER** operate when there is no water inside tank.

2. IGNITING PILOT BURNER

Turn safety valve to pilot position (*) (figure 8) and hold it pressed for awhile,(at initial use wait for 20-25 second, allowing the air in the gas pipes to exhaust and gas to flow inside) allowing gas to come at the pilot. Then light the pilot using igniter by types with igniter and using another source of fire (like lighting stripe or match) by types without igniter. Pilot flame can easily be monitored.(figure 6 D) Due to the flame control set up, the valve is pressed further (maximum 20 seconds) to ensure the continuity of the pilot fire. If pilot flame does not go off after the safety valve is released, please stop pressing it.

3. IGNITING MAIN BURNER(S) :

Turn safety valve max. or min. position (figure 9) The main burners will be light on during this position .

4. After the safety valve turned max. the water will start to heat up.
5. After the temperature of the water reaches the required level of temperature, pasta may be put into the baskets and lowered into the tank.

OPERATION OF THE APPLIANCE

6. After the completion of the cooking cycle, (approx 4-11 min) the baskets are placed above the water level for excess dripping.

7. After dripping, the baskets are taken out of the cooker and pasta is served.

8. For continuous use (depending on the material to be cooked and frequency of processing) the water should be changed at certain intervals or water may be added. (figure 6 B)

9. After cooking is finished, water is emptied through the tap underneath.

Water will be hot therefore utmost care is required during the process of discharging of the water in pasta cooker. (figure 6 E)

10. Shutting off the pasta cooker

If the pasta cooker will not be operated for a period of time, turn safety gas valve to the pilot position (*) (figure 8), that only the pilot burner will operate.

In order to turn the pasta cooker off completely, turn the safety valve to OFF position. (figure 7)

Turning off the main gas connection or gas valve is recommended to avoid danger.

FLAME CONTROL DEVICE:

If for any reason the pilot flame goes out when the cooker is still on, the system will shut itself down automatically. Turning off supply of gas may take up to 60 seconds.

OPERATION OF THE APPLIANCE

AX-SPG/DPG SERIES

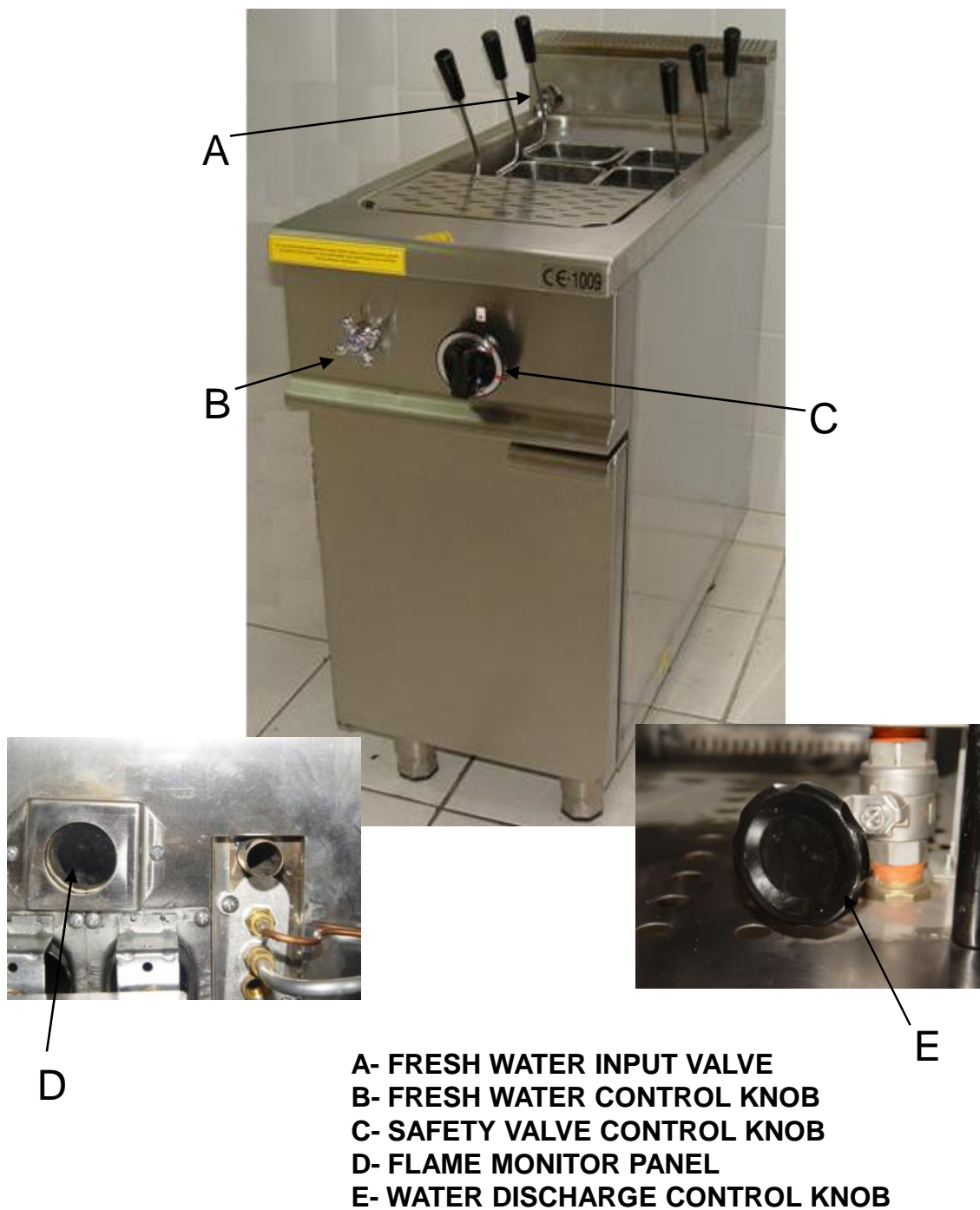


FIGURE 6

OPERATION OF THE APPLIANCE



FIGURE 7
SAFETY GAS VALVE OFF POSITION



FIGURE 8
SAFETY GAS VALVE ON POSITION



FIGURE 9
SAFETY GAS VALVE ON - MAX POSITION



FIGURE 10
SAFETY GAS VALVE ON - MIN POSITION

FLAME CONTROL SETUP

If the pilot flame extinguishes for any reason when the appliances is on, the system will close itself down automatically to avoid dangerous gas accumulation. You can try to restart the system again after more than 60 seconds.

CLEAN-UP AND MAINTENANCE

1. CLEAN-UP:

Before first use of the appliance, and before and after subsequent uses, complete outer surface with a sponge and liquid detergent.

Do not use any abrasive CHEMICAL CLEANING AGENT or hydrochloric acid etc. during cleaning.

2. MAINTENANCE (Can be done by authorized service personnel)

Periodic maintenance should be carried out by technical service personnel. Depending on using frequency, maintenance period should be at least 6 months. Any charges due to regular and required maintenance carried out by our authorized service personnel must be paid by the customer.

Please follow the instructions below:

1. **Injectors:** Injector opening should be completely clean.
2. **Pilot:** Pilot flame should be correct and touching the thermocouples.
3. **Gas burner:** Gas passing pipes and openings should be clean and not clogged.
4. The parts dismantled during clean-up should be installed back by the technical service personnel and after the installation, gas leakage must be checked.

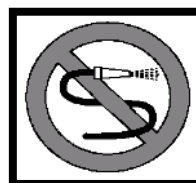
SUMMARY OF SAFETY DETAILS

If the appliance is operated from a propane gas tank, the distance between the appliance and tank must be at least 20 in.

Any kind of flammable solid and liquid material (cloths, alcohol and derivatives, petrochemical products, wooden and plastic materials, cutting blocks, curtains etc.) should never be stored near the appliance.



Do not clean up the appliance with pressurized water



This appliance is designed for industrial use and should only be operated by trained person according to this manual.



The appliance should only be repaired by the manufacturer or authorized service personnel



In case of fire in the area with an open window or door and the appliance is operated, close all gas valves, turn off the power switches and use a fire extinguisher. Never use water to extinguish the fire, as this will cause the fire to spread faster.



TERMS OF WARRANTY

MVP Group Corporation (MVP), hereby warrants all new equipment bearing the name "AXIS" and installed within the continental United States of America or Canada to be free from defects in material and workmanship, under normal and regular usage and operation, for a period of one (1) year following the date of original installation; or to a maximum of eighteen (18) months from factory date of shipment.

If a defect in material(s) or workmanship is detected; or found to exist within the stated period above, MVP, at its sole discretion, shall either repair or replace any original equipment manufacturers part which has proven to fail within the machine; providing that the equipment has not been altered or tampered with in any form or manner whatsoever, has been installed correctly as per the users manual, and maintained and operated in complete accordance with this manual.

The labor cost (in terms of bench warranty) to repair or replace any part proven to be defective, as per above clause(s), shall be covered by MVP, within the continental United States of America or Canada; provided that prior authorization for this labor was approved by MVP, the service work was performed by an authorized MVP service agency; and that this agency installed an original and a genuine AXIS part in the machine. Any repair work performed by a non-authorized service depot remains the sole responsibility of the user, and thus MVP cannot be held responsible. **The installation of any generic part will not be valid; and therefore will void this warranty.** All authorized labor coverage shall be limited to bench rates only. Any supplemental hourly rates or charges, such as transport, weekends or emergency premiums remain the sole responsibility of the user. Any charges exceeding those stated herein must have prior authorization by MVP.

Exceptions to above warranty are: (A) Damages resulting from shipping, handling or abuse (B) Incorrect installation and/or connections (C) Adjustments or calibration of any parts (D) Faults due to lack of regular maintenance or cleaning of any internal part(s) (E) Replacement of any wearable items such as accessories (F) Discoloration of any components due to chemical reaction

MVP GROUP CORP. STATES THAT THERE ARE NO OTHER WARRANTIES, EXPRESSED OR IMPLIED, THAT ARE NOT SET FORTH HEREIN. MVP GROUP CORP. SHALL ASSUME NO OTHER RESPONSIBILITY, EITHER DIRECT OR NON-DIRECT, OR BE LIABLE FOR ANY OTHER OR ADDITIONAL LOSS OR DAMAGE WHETHER BEING DIRECT OR CONSEQUENTIAL, AS A RESULT OF ITS EQUIPMENT.

The manufacturer reserves the rights to alter design and specifications without notice